



FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

PROJECT NAME	Dessert
PROPERTY	Zengo, West Bay, Doha
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	A5
ORIENTATION (PORTRAIT OR LANDSCAPE)	Portrait
DATE NEEDED	09/01/2026

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

- Menu Brief Preparation:**
 - Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
 - The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
 - Pricing should be **informed and included in the initial submission**, rather than added after approval.
 - Completed menu submission must be received no less than 14 days before the proposed change.**
- Initial Review:**
 - The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
- Final Approval Process:**
 - The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
- Menu Design Kickoff & Distribution:**
 - Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
 - For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
 - For other properties:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.



RICHARD
SANDOVAL
HOSPITALITY

Dessert

~~Tokoroten~~

~~mango yuzu sorbet, granola, lychee, mochi D,G,N 78~~

~~Tiramisu Boba~~

~~classic tiramisu base, grass jelly, popping chocolate D,E,G 60~~

~~Es-Campur~~

~~corn flan, tropical fruits, coconut sorbet, rose water espuma D,E,G,SU 57~~

Mango

black glutinous rice, mango curd, mango sorbet, kanom dok jok D, E,G 60

Matcha Basque Cheesecake

dulche de leche cream, boba, raspberry compote D,E 60

Smoking Chocolate Pot

valrhona dark chocolate, thai tea center, thai tea ice cream D,E,G 60

Black Pearl

milk chocolate mousse, miso caramel, sesame sponge, vanilla ice cream D,E,G,SE 60

Honeycomb

honey comb cake, honey ice cream, honey caramel D,E,G,N 80

Housemade Ice Cream

choose a scoop: chocolate, honey, matcha, thai tea, vanilla D,E 22

Homemade Sorbet

choose a scoop: lemon, mango, passion fruit, raspberry, coconut VG 22

C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.